



Long Livo

No Bake Oreo Ice Cream Cake

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Crust

- ☐ 2 cups (about 24) Oreo cookies, finely crushed
- ☐ 4 tbsp unsalted butter, melted

Filling

- ☐ 1½ quarts vanilla ice cream, softened
- ☐ 1 cup heavy whipping cream

- ☐ 2 tbsp powdered sugar

- ☐ 1 tsp vanilla extract

Topping

- ☐ ¼ cup chocolate syrup
- ☐ ½ cup crushed Oreo cookies
- ☐ Optional: sprinkles or shaved chocolate

Instructions

- 1 Break the Oreos into a large zip-top bag, seal, and crush with a rolling pin until fine. Add melted butter, mix until the crumbs are lightly coated.
- 2 Press the crumb mixture firmly into the bottom of a 9-inch springform pan, creating an even crust. Place the pan in the freezer while you prepare the filling.
- 3 In a mixing bowl, whisk softened vanilla ice cream with the heavy cream, powdered sugar, and vanilla extract until smooth. Fold in half of the crushed Oreos for extra texture.
- 4 Pour the ice-cream mixture over the chilled crust, spreading evenly. Return the pan to the freezer and freeze for at least 3 hours, or until firm.
- 5 Before serving, drizzle chocolate syrup over the top, sprinkle the remaining crushed Oreos, and add any optional sprinkles. Let the cake sit at room temperature for 5 minutes, then release from the springform and slice.

Nutrition per serving

410 kcal

Calories

6 g

Protein

45 g

Carbs

22 g

Fat

Tips & notes

- If the crust feels crumbly, add an extra tablespoon of melted butter.
- For a richer flavor, fold in mini chocolate chips with the ice cream.
- Keep the knife warm under hot water for cleaner cuts.